



RICHARD  
SANDOVAL  
HOSPITALITY

## FOOD MENU DESIGN BRIEF REQUEST FORM & SOP

### PROJECT DESIGN DETAILS

PROJECT NAME	A la Carte
PROPERTY	Zengo, West Bay, Doha
SIZE (PIXELS = WEB) OR (INCHES = PRINT)	A3
ORIENTATION (PORTRAIT OR LANDSCAPE)	Landscape
DATE NEEDED	

### MENU SUBMITTAL SOP

#### STEP 1: OBTAIN APPROVALS

##### FOOD MENUS: REQUIRED APPROVALS (INCLUDING SPECIAL HOLIDAY MENUS, RESTAURANT WEEK MENUS, ETC.)

1. **Menu Brief Preparation:**
  - o Property GM, Director of F&B, Executive Chef, Chef de Cuisine, or Head Chefs must ensure that menu briefs are thoroughly reviewed before submission.
  - o The brief should be checked for **grammar, spelling, allergens, and an associated cost** based on a **PMIX analysis and menu engineering**.
  - o Pricing should be **informed and included in the initial submission**, rather than added after approval.
  - o **Completed menu submission must be received no less than 14 days before the proposed change.**
2. **Initial Review:**
  - o The Property GM, Director of F&B, Executive Chef, Chef de Cuisine, or Head Chefs send the menu brief to the **RSH Culinary Director & RSH Regional Director of Operations** for a preliminary review and discussion.
3. **Final Approval Process:**
  - o The RSH Culinary Director will forward the reviewed brief to the **RSH VP of Operations** (CC Isabella Sandoval) for **final edits and approval**.
4. **Menu Design Kickoff & Distribution:**
  - o Once final edits are made and the menu is approved, the **VP of Operations will upload the document into the RSH Culinary Teams folder**.
  - o **For Owned & Operated properties or those with contracted RSH Brand & Marketing oversight:**
    - VP of Operations will upload into **ClickUp** and assign it to the **Marketing team** for menu design updates, then route it to the **Regional Director of Operations and Culinary Director**.
  - o **For other properties:**
    - VP of Operations will upload into **ClickUp** and assign it to the **Regional Director of Operations and Culinary Director** for distribution to the **Property GM/Chef team**.

#### STEP 2: DESIGN DEVELOPMENT

EXISTING MENU EDITS: 1-2 business days once project is received via ClickUp by VP of Operations

NEW MENU DEVELOPMENT: 5 business days once project is received via ClickUp by VP of Operations

#### MENU

Please drop the menu content below on page 2.



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### Cold Appetizers

**Crispy Rice Salmon\***, fried sushi rice ,salmon tartare, avocado yuzu, chuka wakame ,chipotle yuzu ponzu E, F,G,S,SE 72

**Tuna Ceviche\***, tom kha leche de tigre , thai basil ,puffed sago, spicy mango gel CE,D,F 78

**Thai Seafood Ceviche**, shrimp, octopus, salmon, tuna, chili mint sauce, coconut nitro C,**CE**,F,MO,S 82

**Hamachi New Style Sashimi**, passion fruits ponzu, wasabi green peas, crispy nori, japanese salsa CE,F,G,MU 98

### Hot Appetizers

**Edamame Salt or Spicy**, kimchi sauce, garlic, yuzu CE,D,F,MO,S,SE 43

**Like a Truffle**, mushroom, truffle paste, truffle aioli D,E,G,MU,S,V 62

**Stuffed Chicken Wings**, pepper teriyaki, spiced nuts, cured egg yolk, coriander jalapeño sauce CE,D,E,G,N,S 65

**Cod & Prawn Gyoza**, edamame, bonito flakes, ponzu butter C,D,F,G,S 75

**Crispy Calamari**, curry leaf, dry chili, cilantro, chili vinegar sauce **D**,E,G,MO 80

**Wagyu Beef Pie Tie**, water chestnut, acar, arare, cilantro G,S,SE,**E** 82

**Grilled Octopus**, korean barbecue, romano pepper, yuzu kosho chimichurri CE,D,G,MO,S,SE 128

### Soups & Salads

**Miso Soup**, seaweed, tofu, spring onion S,F,53

**Tom Yum Soup**, shrimp, mushroom, bok choy, chili oil C,F,S 53

**Papaya Pomelo Salad**, green mango, peanut, lime chili dressing N,VG 65

**Chinese Chicken Salad** crunchy vegetables, crispy quinoa, maple mustard dressing MU,SE,**G,S** 75

**Zengo Crab Salad**, baby spinach, tobiko, chuka wakame, avocado, goma dressing C,E,G,S,SE 165

### Sushi

**Angry Zengo**,\* spicy tuna, avocado, lemon, yuzu kosho **aioli** **mayo** E,F,SE 78

**Yuzu Prawn**, tempura prawn, crispy quinoa, chive, yuzu chipotle C,E,G,SE 78

**New Aburi Salmon**, cream cheese, chipotle mayo, tobiko S,G,M,E,F,SE,D 80

**New Volcano**, crab meat, avocado, wasabi mayo, unagi sauce C,E,G,S,SE 95

**Lobster Roll**, avocado, mango, a lo macho sauce C,D,F,G,S,**E** 97

**Crab Avocado**, tobiko, cucumber, wasabi yuzu **aioli** **mayo**, sesame seed C,E,MU,SE 97

**Zengo Zen**, 20 pcs C,E,F,SE **295-299**

Sashimi: sake F\* | maguro F\* | hamachi F\*



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Nigiri: unagi F | ebi F | Suzuki F\*

Maki Rolls: angry zengo E,F,SE\* | new volcano C,E,G,S,SE

### Sashimi & Nigiri

**Maguro** F\*35 | **Sake** F\*25 | **Hamachi** F\*30 | **Suzuki** F\*25 | **Ebi** F 25 | **Unagi** F 35

### Zengo Specialties

**Corn Fed Chicken Curry**, bok choy, snow peas, baby corn, green curry broth F 120

**Roast Duck**, hoisin duck juice , sour cabbage ,cucumber wood ear mushroom salad CE,G,S,SE 145

**Lamb Ribs**, spice garlic mint crumb, acar, curry barbecue sauce, roti canai CE,D,G,S 165

**Grilled Tiger Prawn**, prawn head butter, thai chili sauce, chives, thai green salad C,D,F,ME 198

**Short Rib Rice**, japanese rice, shiitake mushroom, fried garlic, truffle yakiniku D,G,F,SE,S 210

**Chilean Sea Bass**, **coriander jalapeño-sauce** **yuzu kosho sauce**, apple fennel salad ,furikake F,G,MO,S,SE 215

### From The Grill

all steaks are served with a choice of one side

**250 gr Wagyu Rib Eye\*** 340

**200 gr Wagyu Tenderloin\*** 340

yuzu kosho chimichurri & citrus yakiniku sauce

### Woks

**Nasi Goreng**, fried rice, chicken sate, pickled vegetables, sunny side-up egg C,E,G,N,S 87

**Beef - Udon Noodle**, bok choy, capsicum, spring onion, furikake D,F,G,SE,MO,S 98

**Cereal Prawns**, crispy Singaporean-style prawns, nestum, curry leaf C,D,E,G,MU,SE 125

**Kung Pao Chicken**, shishito pepper, dry chili, cashew nut E,G,N,S 125

**Stir Fried Wagyu Beef**, broccoli, onion, capsicum, black peppercorn sauce D,G ,S 168

**Lobster Xo Noodle**, longevity noodle ,xo sauce ,shellfish essence D,C,G,MO,S,SE 225

### Side Dishes

**Steamed Jasmine Rice VG 25**

**Truffle Fries**, truffle paste, parmigiano reggiano D,V 40

**Black Garlic Mushroom**, cherry tomato, black garlic sauce D,V,S 40

**Corn Ribs**, spicy parmesan corn espuma, kombu salt, togarashi D,E,V,SE 40



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C crustaceans | CE celery | D dairy | E egg | F fish | G gluten | L lupin | MO mollusc | MU mustard | N nuts | P peanut | SE sesame | S soya | SU sulphites | V vegetarian | VG vegan  
\*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.